

# Science Afternoon Tea

Served Tuesday to Sunday 1.00pm – 5.30pm

£44.50 per person £54.50 with a glass of Charles Heidsieck Champagne

## Savouries

*Smoked salmon & avocado buckwheat blinis (D,E,F,G)*

*Brioche with roast beef, watercress, cornichons (G,E,Mu,D)*

*Chicken with sundried tomato & lemon mayonnaise bun (D,E,G,Mu,Sd)*

*Seasonal quiche (E,G,D,S)*

*Homemade white chocolate and cranberry & plain scones served with*

*Cornish clotted cream and homemade strawberry preserve (E,D,G)*

*Passion fruit curd in a squeeze tube (D,E)*

*Toppings: freeze dried raspberry, freeze dried pineapple, crunchy caramel (G,E,D)*

## Pastries

*Apple, cinnamon & blackberry jelly in a petri dish (D)*

*Dark chocolate & caramel planet mousse (D,E,S)*

*Chocolate spaceman (D)*

*Plum & lime macaron (E,N,D)*

*Coconut & orange half-moon cake (G,E,D,S)*

*Mini dinosaur biscuit & milk chocolate fossil hidden within chocolate "soil" (D,G,E)*

Allergy Key – Crustaceans (C) Celery (Ce) Dairy (D) Eggs (E) Fish (F) Peanuts (P) Gluten (G) Lupin (L)

Nuts (N) Molluscs (Mo) Mustard (Mu) Soya (S) Sulphur Dioxide (SD) Sesame (Se)

**If you have any specific dietary requirements or allergy, please let your server know. While we will do our very best to accommodate you, unfortunately we cannot guarantee that our kitchen or our suppliers are 100% allergen-free.**

# Science Tea Pot-Tails

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£54.50 per person

## Darwin's Draught

*Lalani & Co Earl Grey infused Chase vodka, Kamm & Sons, apple juice, Franklin & Sons ginger ale*

## Marie Cure-All

*Portobello gin, Roots mastic liqueur, butterfly pea flower tea & green apple Teichenné*

## Newton's Prism

*Green tea infused rum, Briotett lychee, lemon juice, strawberry purée, homemade rose sugar, lychee juice*

## Savouries

*Smoked salmon & avocado buckwheat blinis (D,E,F,G)*

*Brioche with roast beef, watercress, cornichons (G,E,Mu,D)*

*Chicken with sundried tomato & lemon mayonnaise bun (D,E,G,Mu,Sd)*

*Seasonal quiche (E,G,D,S)*

*Gruyere & thyme and plain scones served with truffle butter and Pimm's & berries preserve (E,D,G,S)*

## Pastries

*Apple, cinnamon & blackberry jelly in a petri dish (D)*

*Dark chocolate & caramel planet mousse (D,E,S)*

*Chocolate spaceman (D)*

*Plum & lime macaron (E,N,D)*

*Coconut & orange half-moon cake (G,E,D,S)*

*Mini dinosaur biscuit & milk chocolate fossil hidden within chocolate "soil" (D,G,E)*

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